

LITTLE BOSTON

B · I · S · T · R · O

STARTERS

Smoked Salmon and Artichoke Dip

Warm Creamy Artichoke and Smoked Salmon Dip served in a Toasted Bread Boule

15

Crispy Bacon Wrapped Jalapeño Poppers

Four Peppered Bacon wrapped Jalapeños stuffed with fresh Herb Cream Cheese and served with House Ranch Dressing

12

Calamari

Sweet Chili Sauce, Mama Lil's Sweet Peppers, Toasted Peanuts and Scallions

12

Parmesan and Truffle Frites

Eight Crispy Potato Frites tossed with fresh shaved Parmesan Cheese and Truffle Oil

10

Bread Service

Fresh warm Whole Wheat Honey Oat Loaf accompanied with Whipped Butter and Honey Sage Whipped Butter

5

SOUP & SALAD

Little Boston Seafood Chowder

Clams, Shrimp, Bay Scallops, Smoked Geoduck and True Cod

GF Cup 6 • Bowl 9

Little Boston Caesar Salad

Romaine Hearts, Shaved Parmesan Cheese,
House Cracked Pepper Caesar Dressing topped with Honey Wheat Croutons

8

House Salad

Rustic Root Vegetables, Mixed Greens, Cranberries and Smoked Blue Cheese served with House Maple Vinaigrette

10

Fresh Coho Salmon Salad

6oz. Grilled Salmon, Fall Greens, Asian Pears, Cured Salmon Roe, served with Ice Wine Vinaigrette

18

ENTREES

Tuscan Portabella Ravioli

Served with Sautéed Creminis, Sun-dried Tomatoes, Fresh Spinach and Roasted Garlic topped with Shaved Gruyere Cheese

20

Little Boston Burger

Half pound, house ground patty, Smoked Bleu Cheese, Bacon Jam, Pickled Red Onions and Micro Arugula on a Grilled Brioche Bun served with Crispy Green Beans

23

Slow Braised Pork Osso Bucco

Slow Cooked and served with Aged White Cheddar Mashed Potatoes, Shaved Brussels and Bacon

32

Scallop Scampi

Pan Seared Bay Scallops, Candied Garlic, Spinach and Concasse Tomatoes in a White Wine Cream Sauce with Fresh Shaved Parmesan Cheese

25

Butter Poached Lobster

6oz Butter Poached Tail, Two Large Claws, Drawn Butter, Garlic Marble Potatoes and Grilled Asparagus

60

Dungeness Crab and Prawn Pot Pie

Fresh Crab, Prawns and Vegetables baked in a flaky crust served with Sautéed Seasonal Vegetables

27

Chicken Devine

Tender White Wine Glazed Chicken Thigh with Buttered Marble Potatoes and Grilled Asparagus

25

STEAK HOUSE SELECTIONS

Prime USDA Bone in "Cowboy" Steak 16oz.

Served with One Pound Loaded Baked Potato and Seasonal Vegetable Medley

65

Top Sirloin 8oz.*

28

Certified NW Black Angus Filet Mignon 8oz.*

42

USDA New York Strip 12oz.*

42

Prime USDA Rib Eye 14oz.*

48

* Served with White Cheddar Yukon Mashed Potatoes and Sautéed Squash Medley.
Substitute White Cheddar Mashed Potatoes for One Pound Loaded Baked Potato for 6

Add: Crab 22 or Lobster 22

Steaks are cooked to order. Consuming undercooked meats may increase your risk of food borne illness.